

# THE FAMILY

MURRAY DARLING AUSTRALIA

## 2024 VERMENTINO

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

### THE GRAPES

An attractive, aromatic white variety originating from southern Italy, mainly the island of Sardinia. The grapes are picked early to retain crisp acidity in order to produce wines with lively lemony characteristics.

### THE VINTAGE

The 2024 vintage was another great season following the ideal 2022 & 2023. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by two weeks due to cool weather.

The vintage has produced beautiful wines with lifted aromatic whites and deep coloured, full flavoured reds.

### THE WINEMAKING

Harvested in mid-February in the cool of the night, the grapes were promptly crushed and gently pressed. The clean juice was inoculated with yeast strains specially selected to enhance the naturally occurring fruit characteristics, before a long, cool ferment. After settling, the wine was stabilised and filtered before an early bottling capturing all the vineyard had to give.

### THE WINE

The Family Vermentino is light green in colour with lifted lemon blossom aromas. A subtle and crisp wine showing fresh green apple flavours with a lovely saltiness.

### THE FOOD

Enjoy this wine while it is young as a pre-dinner drink, with some freshly shucked oysters, or barbequed chicken.

### ANALYSIS

Variety:	Vermentino	Total sulphur dioxide at bottling: 40 mg/l
Region:	Murray Darling	Free sulphur dioxide at bottling: 130 mg/l
Alcohol:	12.5%	Type of closure: BVS
Acid:	6.2 g/l	Vegan friendly. Contains Sulphites.
pH:	3.53	
Residual sugar:	3.0	
Sweetness:	Dry	

